



NOW OPEN . . . Grand opening of the Cedarwood Apartments, 2735 Arlington Ave., was celebrated last weekend. The new apartments feature all-electric built-ins, radiant heat, and a heated pool. The studio and two-bedroom apartments are fully insulated and soundproof. Dawes Realty is the owner of the new development.

Parents, Teachers Must Work Together

When it comes to educating children, where does the school's job end and the parents' begin?

Robert Allen, principal of Riviera School, Torrance, doesn't see the two jobs as totally separate. "We don't educate kids," says Allen. "We help parents educate kids."

One way in which the Riviera principal "helped" parents this year was through a series of grade-level meet-

ings. By meeting each month with parents of a different grade, Allen was able to explain the reading program to 240 parents.

UPPERMOST among topics discussed at the monthly meetings was homework. As an outgrowth of the meetings a committee of parents and teachers from Riviera School have been re-writing the handbook for parents originally developed by the staff. Top priority in the revised handbook will be given to kinds and amounts of homework to be assigned.

The project will be completed this summer following final editing.

Another way in which Riviera parents and teachers have overlapped responsibilities has been in the teacher aide program begun this year.

BY ASSISTING teachers in clerical capacities, parents have been able to help teachers use a variety of extra teaching materials. Jobs they have performed have ranged from illustrating animals and objects to help beginning readers, to re-writing magazine articles on a fourth-grade level. Among the parent aides are several ex-teachers and ex-secretaries.

During the past year teacher aides have met once a month.

What lies ahead for the experimental program? "Teacher aides recently decided to meet every Wednesday in the cafeteria this coming year," Allen said.

Which means it might not be long before some parent starts saying, "We help teachers educate kids."

New Dominguez Streets Okayed

Supervisor Burton W. Chace has approved the plans for construction of streets in new residential tracts in the Dominguez area.

The plans provide for streets costing approximately \$190,000 to serve 139 home sites in the tracts. Cost of the improvements will be borne by the subdividers, Chace said.

Science Shrinks Piles New Way Without Surgery Stops Itch—Relieves Pain

New York, N. Y. (Special) — For the first time science has found a new healing substance with the astonishing ability to shrink hemorrhoids, stop itching, and relieve pain — without surgery.

In one hemorrhoid case after another, "very striking improvement" was reported and verified by a doctor's observations. Pain was relieved promptly. And, while gently relieving pain, actual reduction or retraction (shrinking) took place.

And most amazing of all — this improvement was maintained in cases where a doctor's observations were continued over a period of many months! In fact, results were so thorough that sufferers were able to make such astonishing state-

ments as "Piles have ceased to be a problem!" And among these sufferers were a very wide variety of hemorrhoid conditions, some of 10 to 20 years' standing.

All this, without the use of narcotics, anesthetics or astringents of any kind. The secret is a new healing substance (Bio-Dyne®) — the discovery of a world-famous research institution. Already, Bio-Dyne is in wide use for healing injured tissue on all parts of the body.

This new healing substance is offered in suppository or ointment form called Preparation H®. Ask for individually sealed convenient Preparation H Suppositories or Preparation H Ointment with special applicator. Preparation H is sold at all drug counters.

MARY WISE Menu Planners AND SHOPPING SUGGESTIONS



GOLDEN FLESH of cantaloupe filled with macaroon and candied orange peel floating in sauterne wine or carbonated beverage brings dramatic climax to mid-summer dinner.

Summer Gold Forms a Dramatic Dessert

The golden flesh of cantaloupe combined with baked coconut is floated in light dessert wine for dramatic dessert called Sierra Madre.

When served in shallow crystal bowls or champagne glasses this easy-to-make dinner finale brings simple elegance to the table.

Selection of a good melon need not be a hurdle for the homemaker if certain clues are checked at the time of purchase.

Size does not indicate quality for a small melon will be as sweet as a large one. The netting or webbing of a cantaloupe is the indication of inner quality.

The higher the corkish or grayish marking is on a yellow background, the sweeter the meat.

A vine ripened melon is marked by a smooth calloused stem scar and permeates the air with aroma.

This pleasant aroma should be guarded by placing the melon in a plastic bag, saran film or foil when storing in the refrigerator for use.

SIERRA MADRE A LA CANTALOUPE
1 small cantaloupe
8 macaroon, crushed
1 tbs. chopped candied orange peel
2 tbs. curaco

Remove rind from cantaloupe. Cut off top and remove seeds. Combine macaroon with orange peel and curaco and fill the center with this mixture.

Wrap in saran film or foil and chill for several hours. Cut into 1-inch slices or size suitable for dishes.

Cover with chilled carbonated beverage or light dessert wine. Makes 4 servings.

CRAB LOUIS SUPREME
1 small head lettuce
2 tomatoes
Salt
1 can (7½ oz.) Deming's King Crabmeat
½ cup salad dressing
¼ cup finely chopped celery
2 tbs. chili sauce
1 tbs. chopped stuffed olives
2 hard-cooked eggs

Shred lettuce; place on four salad plates. Cut tomatoes into halves crosswise; place cut side up on lettuce. Sprinkle lightly with salt.

Arrange well chilled crabmeat on tomato halves. Combine salad dressing, celery, chili sauce and olives. Spoon over crabmeat. Sprinkle generously with eggs which have been sieved or finely chopped.

Patio Meals Enhanced by Crisp Salads

A salad knows no season and with barbecue time here you'll need even more ideas for do-ahead salads that are crisp, light and cool.

Salad making seems simple, but tossing a good salad is an art. Ingredients must be chosen with care and imagination, for color, taste and nutrition.

What better combination than a crispy salad made from fresh spinach, hard cooked eggs and celery? Tossed with a sour cream dressing with a hint of garlic, this patio salad is bound to win compliments and repeat requests.

When hard cooking the eggs, here's a handy hint . . . keep the eggs in motion during the first few minutes of cooking time. This gives time for the whites to set, helping to center the yolk, and giving you more attractive slices.

SPINACH SALAD
6 cups fresh spinach pieces, washed and well drained
1 small Bermuda onion, sliced
¼ cup diced celery
4 hard cooked eggs, sliced
½ tsp. pepper
½ cup dairy sour cream
½ tsp. garlic salt
1½ oz. Bleu cheese, crumbled
1¼ tbs. lemon juice

In large bowl, combine spinach, onion, celery, eggs and pepper. Toss and refrigerate.

In separate bowl, mix sour cream, garlic salt, Bleu cheese and lemon juice. Refrigerate.

When ready to serve, toss spinach mixture with dressing. Serve from bowl or arrange on salad plate. Serves 4 to 6.

Note This:

Note the coupon on this page worth 15 cents on a 6-ounce or 10-ounce jar of MJB Instant Coffee.

Add that to the 20 cents off on the jar and you are 35 cents ahead.

USE MENTAL ARITHMETIC WHEN BUYING MEAT

Don't let the price of a pound of meat mislead you, reports the University of California Agricultural Extension Service.

For example, take round steak and pork roast. At the meat counter, one is marked \$1.09 a pound, the other 67 cents. Which is the better buy?

This is where it takes mental arithmetic. You must keep in mind that some meats have more bone, gristle and fat than others.

Also some yield less cooked meat and some have less protein value. Using the round steak and pork roast as examples you have your choice. You'll get about the same

amount of cooked lean meat and protein for each dollar spent. That's because the round steak, which sells for \$1.09, has the bone cut out and it has little excess fat.

The pork roast at 67 cents a pound has the bone in and considerable fat. Shopping for meat isn't a simple job.



Put 'em together and you're 35¢ ahead!

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